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1835

THE
GOLDEN TREASURE,
OR,
A CHOICE SELECTION,
OF WELL TRIED
DOMESTIC, EXPERIMENTAL,
AND
MEDICAL RECEIPTS.

BEING THE FIRST AMERICAN EDITION.

NEW-YORK.

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THE GOLDEN TREASURE.



THE MANAGEMENT OF ALE.

Ale is frequently rendered unfit for use, by being sour, tart, flat, or brackish. If sour, pull out the bung of your half hogshead or cask, and throw into it two handfulls of oatmeal, which ought to be stirred gently round with the hops. Leave out your bung for three or four days, and then stop it well down, and in about three weeks the ale will be fit to draw. You must take care that your oatmeal is fresh and that the quantity of meal be in proportion to the size of the cask.

If tart or sour, a small lump of chalk, the size of an egg, and some chalk in powder, will bring round the said ale, in three weeks; add the size of an egg of hops, made up in a ball, to the above. If your cask of ale proves flat, you must take six quarts of ale, and about three or four ounces of hops, and boil them for twenty minutes; put this hot mash into your half hogshead, stir it round as you would finings, and in about ten weeks it will be fit to draw. When you bottle flat ale, take about a tea-spoonful of brown sugar to each bottle, and your ale will soon come round in the bottle.

BREWING.

The art of brewing is very easy to be understood, for it is exactly similar to the process of making tea. Put a handfull of malt into a teapot; then fill it with water, the first time rather under boiling heat. After it has stood for some time, pour off the liquor, just as you would tea, and fill up the pot again with boiling water; in a similar manner pour that off, and so on, filling up and pouring off till the malt in the pot is tasteless, which will be the case when all the virtue is extracted. The liquor, or malt tea thus extracted,

must then be boiled with a few hops in it, and when it be comes cool enough, that is, about blood heat, add a little yeast to ferment it, and the thing is done. This is the whole art and process of brewing, and to brew a large quantity requires just the same mode of proceeding as it would be to make a tea breakfast for a regiment of soldiers. A peck of malt and four ounces of hops will produce ten quarts of ale, better than any that can be purchased in London, and for which purpose a tea kettle and two pan mugs are sufficient apparatus. A bushel of malt to 1lb. of hops is the most general proportion; and 18 gallons of good light ale, or table beer may be produced from 1 bushel of malt and 1lb. of hops. Brewing utensils, consisting of a wash tub and oar, a sieve and two coolers, a wicker hose, a spigot and faucet; together with a couple of 9 gallons casks, new from the cooper, cost me but 36s. and with these utensils I have frequently brewed, at one time, 4 bushels of malt.

The plan I have adopted is to extract nine gallons of liquor for ale, and afterwards nine gallons of table beer, both of which will be excellent,

TO BREW A PLEASANT & NUTRITIOUS ALE.

One peck of malt, a quarter of a pound of liquorice root bruised, quarter of a pound of spanish liquorice, half a pound of treacle, quarter of a pound of hops, 2 ounces of ginger. This will produce 6 gallons of excellent beer. In a week this liquor will be fit to drink, and perfectly pleasant and nutritious. A kettle that will contain $2\frac{1}{2}$ gallons, is a sufficient substitute for copper, a pail will serve as a mash tub, and a washing-tub will prove an excellent vessel for the liquor to work in.

TO CORRECT THE ACIDITY OF PORTER, &c.

Porter and other malt liquor, at this season of the year, (July) are apt to become very sour, and consequently unwholesome; to remedy which, take as much Carbonate of Soda as will lay upon a six-pence, or more if the liquor be very acid) and put it into a tumbler pour over it a little of the liquor to dissolve it; fill up the glass with the beer, and it will effervesce, (more or less according to the strength

of the acid) during which state it should be drank immediately ; as, if it be allowed to stand long, it will be not so agreeable in flavour. The most acid liquor will be rendered as mild as new.

The following receipts for brewing porter, ale, and amber, and their seperate expences added to each, and profit arising, will convince the most incredulous person, in my opinion, viz.

TO BREW SIX GALLONS OF PORTER.

	£.	s.	d.
One peck of malt - - - - -	0	2	0
Quarter of a pound of liquorice root -	0	0	2
Spanish liquorice - - - - -	0	0	1½
Essentia - - - - -	0	0	2
Treacle - - - - -	0	0	2
Hops - - - - -	0	0	4
Capsicum and ginger - - - - -	0	0	4
Coals - - - - -	0	0	6
	<hr/>		
	0	3	9½

Which bought is 7s. 0d.
 Brewed at home 3s. 9½d.
 Clear gain 3s. 2½d.

FOR ONE BARREL OF ALE.

	£.	s.	d.
Malt, two bushels and a half - - - -	1	5	0
Hops, two pounds and a half - - - -	0	5	0
Sugar just boiled up, three pounds - -	0	2	6
Capsicum 1d coriander seed 1d. - -	0	0	2
Coculus indicus 1d. salt 1d. - - - -	0	0	2
	<hr/>		
	1	12	10

The small beer, after your ale is brewed, is supposed equivalent for coals and trouble.

A barrel of Ale, containing 36 gallons,
or 144 quarts at six-pence per quart
which is the price bought at a public
house - - - - - 3 12 0

If a family brew at home, it will cost
only . - - - - - 1 12 10

Therefore clear gain will be for your
trouble - - - - - 1 19 2

RECEIPT FOR ONE BARREL OF TABLE BEER.

	£.	s.	d.
Malt, one bushel and a half - - - -	0	15	0
Hops, one pound - - - - -	0	2	0
Liquorice root, one pound and a half -	0	1	6
Capsicum, quarter of an ounce - - -	0	0	1
Spanish liquorice, two ounces - - -	0	0	3
Treacle, five pounds - - - - -	0	1	3
Coals - - - - -	0	1	0

1 1 1

£. s. d.

One barrel of table beer of 36 gallons,
paid for at the public house, of 144 quarts
at 4d. each quart - - - - - 2 7 8

If the poor man brewed at his own
home, in the barrel he saves - - - 1 6 7

TO MAKE GINGER BEER.

Take 1½ ounce of ginger, well bruised, 1 ounce of cream
of tartar, and 1lb. of white sugar; put these ingredients
into an earthen vessel, and pour upon them a gallon of
boiling water; when cold, add a table spoonfull of yeast
and let the whole stand till the morning following. Then

skim it, bottle it, and keep it three days in a cool place before you drink it. Be sure to use good sound corks, and secure them with twine or wire.

TO MAKE FINE GIN BITTERS.

Steep for ten days, in three gallons of fine spirits, one to five under proof, half an ounce of coriander seeds, half an ounce of almond cake, two ounces of virgin snake root; then after the above is steeped and taken out, take and pound in your mortar, a quarter of an ounce of the oil of orange, a quarter of an ounce of the oil of caraway, a quarter of an ounce of the oil of wormwood, with a small quantity of spirits, until it all becomes an oil; put it to the above thirteen quarts of water that did boil, and it will produce six gallons and two quarts, superior in quality to any generally sold.

TO MAKE TWENTY GALLONS OF PEPPERMINT.

Put fifteen penny weights of oil of peppermint, and a quarter of a pound of lump sugar into a mortar; rub the same well, but so as not to be pasty; then add a little spirits of wine, by degrees, until you put to the same about one pint, so as the sugar, wine and oil, are so well mixed, that there is no appearance of oil left. Take twelve pounds and a half of lump sugar, dissolved in about two gallons of pure rain or soft water, or water that has boiled; which water I would always recommend in every stage, as there is but little sediment ever left in your goods.

Then take your oil, wine and sugar, so beaten, as before-mentioned, well mix them in fourteen gallons and a half of spirits, one in five under proof; and add to the same, two gallons of water, which will nearly fill up your cask, always leaving room for the spirit to work itself. In using the water to the sugar, take care it is only milk warm, as in that heat it dissolves best, and will not damage either the oil or sugar.

TO MAKE TWO GALLONS OF PEPPERMINT.

Two penny weights of the oil of peppermint, one ounce of sugar, one half gill of spirits of wine, used as above,

with a pound and a half of sugar, and two quarts and a pint of water. To one gallon, one quart of spirits, as above; to fine down the same.

For twenty gallons, one ounce of allum, half an ounce of salt of tartar, in about five pints of water, put in warm, and stirred round well.

TO MAKE TWENTY GALLONS OF ANNISEED.

Take one ounce and a half of the oil of anniseed, mixed with sugar, as before, in a mortar until they are well incorporated; and six pounds of loaf sugar, dissolved in five gallons of water, mixed with thirteen gallons of spirits, one in five under proof. Fine down the same with two ounces of allum, boiled in about two quarts of water; always leave room in your cask for your fining.

FOR TWO GALLONS OF ANNISEED.

Take four penny weights of the oil of anniseed, one pound of lump sugar; use the oil and sugar, as above; take one gallon and a quart of spirits, as before; put in your fining, as before directed, and fill it up with water; stir the same round well.

All your casks used for preparing the sundry down goods ought to have a cork put into the bulge or lower end, the same as a butt of beer, as it is not liable to be disturbed by shaking the cask; for if ever shook it is apt not to fine itself again without hurting the goods.

To fine two gallons, take two penny-weights of allum, and so on in proportion. Milk mixed in a little water will fine down peppermint, anniseed and gin; that is 1 quart to twenty gallons, and in proportion also; is pearl-ashes, to make a good head.

TO MAKE TWO GALLONS OF CARRAWAY.

Take two ounces of cassia and two of carraway seeds, pound them well, and steep them for four or five days in a pint of proof spirits, then strain the spirits well off, and wash the seeds with a little clean spirits; then take four penny-weights of the oil of carraway, dissolve it in a lump of white sugar, as before directed; add your sugar, oil,

and steeped spirits, to one gallon and one quart of spirits under proof, one in five, nearly filled up with water that has boiled, fine it down with about half a tea-spoonful of allum put in about one hour after it is prepared. Take always great care in mixing your spirits, liquor and the ingredients, that you shake or stir them well together with a stick.

TO MAKE TWO GALLONS OF CITRON.

Take eight pounds of figs, steep them ten days in three quarts of spirits. When you are for making up the citron, take two-penny weights of the oil of orange, and five-penny weights of the essence of lemons, use them in the mortar the same as for peppermint, and then draw off your spirits from your figs; add two pound of loaf sugar, dissolved in one quart of water, three quart of spirits; fill up your cask nearly with water, fine it down with allum as before directed.

If you think proper to colour the same, take some boiled spinage, put the same in a clean linen cloth, and press out the juice with your hand, until you make the spirits a pale green. If the retailer thinks proper to make more than the before-mentioned number of gallons, he must add in proportion his ingredients to the number of gallons he intends to make.

FOR TWO GALLONS OF LOVEAGE.

Take two pounds of loaf sugar dissolved in a quart of water; take one pound of celery cut small steeped in a pint of spirits of wine, as before directed; about six drops of the oil of carraway done up in your mortar, mix it as before, and nearly fill your cask with water.

You must fine down your loveage with allum only, as is directed in the receipt of peppermint.

To colour your loveage to a pale brown; This is done by mixing a little brown sugar burned, with a little of the spirit and put it in with the finings, and you may by so doing, bring it to what colour you please, your water must be boiled.

TO MAKE QUEENS CORDIAL.

One gallon of peppermint and half a gallon of carraway, with a little coriander seed steeped in the above for twelve days.

AN APPROVED METHOD OF MAKING 5 GALLONS OF MILK PUNCH.

Two gallons of spirits, otherwise brandy, or rum, one in five, two gallons of water, one pint of orange juice, one quart of lemon ditto, three pounds and a half of loaf sugar : fill it up with skimmed milk, and when fine, bottle it off, putting a piece of sugar-candy in each bottle.

RUE BRANDY.

To every nine gallons of brandy, one in five, put one pound of rue, two pounds of sugar, one quarter of an ounce of the oil of vitriol, and nearly fill up with water, and the same for every greater or lesser proportion.

CHERRY BRANDY, EITHER BRITISH, or FOREIGN.

Is made by picking the small black cherries clean from the stalk, putting them in a cask, and adding as much spirits, one in five, as will cover them. In six weeks you may begin to draw off, or to bottle it, as you may want the goods, and if you find the colour too high, add some more spirits ; and be careful to every twenty gallons you draw off, to put three gallons of water, and one pound of Lisbon sugar.

TO MAKE FOREIGN or BRITISH CHERRY BRANDY. TO BE OF A FINE FLAVOUR.

Bruise eight pounds of cherries in a mortar, put them and one gallon of the best brandy in a stone bottle, well stopped for ten weeks, strain off your brandy well, and sweeten with sugar. All brandies, in order that they should taste of the kernels, should have some part of the cherries bruised in a mortar.

Morrella cherries, managed in this manner, with foreign spirits, makes fine rich cordial.

TO MAKE TWENTY GALLONS OF SHRUB.

Take thirteen gallons of rum, six quarts of lemon juice, six quarts of Seville orange juice, one gallon of orange wine, fifteen pounds of loaf sugar, dissolved in four gallons and a half of water, with half an ounce of the essence of lemon; add all together in your cask and let it stand till fine.

FOR TWO GALLONS AND A HALF OF RUM SHRUB.

One gallon of rum, one quart of lemon juice, one pint of Seville orange juice, one pint of orange wine; and two pounds of sugar; use as above and fill it up with water.

THE DOCTOR.

Which is a Term given to Receipts.

To give what is called a false proof, or make low goods stand a better bead or head than they would in their natural state.

I shall describe two kinds of the Doctor, which I know to have been used, and will leave the reader to judge of its good or bad qualities.

The first is, pearl-ashes, a quarter of a pound; pot-ashes, ditto, ditto; sopers' lye water, three quarts; one ounce of the oil of vitriol; one pint of the oil of almonds and lime water one gallon.

Of this receipt is put a sufficient quantity to raise the low goods, as to carry a good head or bead. The second is oil of vitriol and oil of almonds, of each a like quantity, and used in the same manner as the former; for two gallons of spirits, two-penny worth of the oil of almonds, two-penny worth of the oil of vitriol, beat up in a tea-cup, or mixed well together, with a small portion of sugar, will raise the bead; but it must be left to stand for two days before it is fit to draw.

TO IMPROVE ONE HOGSHEAD OF CIDER AND MAKE IT PERFECTLY FINE, IF TROUBLED, *or* BAD.

When it is first laid in, put into a hogshead, if it wants a colour, six ounces of brimstone in the stone, to colour it ; put a gallon of good French Brandy, highly tintured with cochineal ; beat one pound of allum, and three pounds of sugar-candy fine, and put it in ; then you stop it up six months ; when it is fine, bottle it. This great secret is successfully practised by the Herefordshire artist.

WINE BITTERS.

One gallon of spirits twenty dried orange peels, one ounce of carraway, two ounces of gentian root, and three drachms of virginia snake root. Infuse the above ten days, and colour high with burnt sugar.

TO MAKE LEMON WINE.

Pare off the rinds of six large lemons, cut them and squeeze out the juice, steep the rinds in the juice, and put to it a quart of brandy, let it stand three days in an earthen pot close stopped, then squeeze six more, [and mix it with two quarts of spring water, and as much sugar as will sweeten the whole ; boil the water, lemons, and sugar together, and let it stand till it is cool ; then add a quart of white wine, mix them together, and run it through a flannel bag into some vessel where your brandy is ; let it stand three months, and then bottle it off, cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

TO MAKE GRAPE WINE.

Put a gallon of water to a gallon of grapes, bruise the grapes well, let them stand a week without stirring, and then draw off the liquor ; put to it a gallon of the wine, three pounds of sugar, and then put it into a vessel, but do not fasten it up with your bung till it has done hissing,

let it stand two months, and it will draw clear and fine ; if you think proper, you may then bottle it, but remember your cork is quite close, and keep it in a good dry cellar.

TO MAKE BLACKBERRY WINE.

Let your berries be full ripe when you gather them put them into a large vessel, either of wood or stone, with a cock in it, and pour upon them as much boiling water as will cover them ; as soon as the heat will permit you to put your hand into the vessel, bruise them well till all the berries are broken, then let them stand covered till the berries begin to rise towards the top, which they will do in three or four days ; then draw off the clear, into another vessel, and add to every ten quarts of this liquor, one pound of sugar, stir it well in it, and let it stand to work a week or, ten days in another vessel like the first ; then draw it off at the cock, through a jelly bag into a large vessel, take four ounces of isinglass, and lay it to steep twelve hours in a pint of white wine, the next morning boil it upon a slow fire till it is all dissolved ; then take a gallon of your blackberry juice, put in the dissolved isinglass, give them a boil together and pour all into the vessel, let it stand a few days to purge and settle ; then draw it off and keep it in a cool place.

TO MAKE TURNIP WINE.

Take what quantity of turnips you think proper, pare and slice them, put them into a cyder press and squeeze out all the juice. To every gallon of juice put 3 pounds of lump sugar, put both into a vessel large enough to hold them, and add to every gallon of juice half a pint of brandy, lay something over the bung for a week and when you are sure it is done working bung it down close, let it stand three months, then draw it off into another vessel, and when it is fine put it in bottles.

TO MAKE ELDER FLOWER WINE.

To twelve gallons of water, put thirty pounds of loaf sugar, boil it to ten, scumming it well ; let it stand till it

be cold, then put two or three spoonfuls of yeast ; when it works, put in two quarts of blossoms picked from the stalks, stirring it every day till it has done working, which will not be under five or six days ; then strain it and put it into the vessel, with one gallon of clear spirits, or one gallon of brandy ; after it is stopped down, let it stand two months and then, if fine, bottle it.

TO MAKE RASBERRY WINE.

To every quart of fruit you must pour boiling hot, a quart of water, cover it very close and let it stand twenty-four hours, then strain it and to three quarts of liquor, put two pounds of lump sugar ; stir it together and spread a toast of bread, the round of a loaf, with yeast, put it into it, which will set it to work and in twenty-four hours pour it off the lees, and when it has quite done working, stop it up ; let it stand for six or seven months, you may bottle it, and keep it a year in bottles.

☞ You must at first watch all wines and if you find them fret, continue to fine them off the lees every day for some time, as fast as any settles.

A RECEIPT for WHITE MEAD WINE.

To every gallon of white put a pint of honey, and one pound of loaf sugar ; stir in the white of six eggs beat to a froth, and boil it as long as any scum arises. When it is cold, work it with yeast and to every gallon put the peel of three large lemons thin sliced and also the juice strained through a cloth. Stop it up when it has done working, and bottle it in ten days.

FOR MAKING METHEGLIN or MEAD

That will never grow sour, or Spoil,

If your honey be strained, add to it warm water and well mix them, to prove its strength put a fresh egg into it, and when the egg floats with the end even to the surface, then boil it in a brass, or copper kettle over a slow

fire for six hours, then put it to cool and settle in a clean sweet tub for 48 hours, then draw it off gently without disturbing the grounds at the bottom, strain the grounds through a flannel, put it into a sweet cask or stone jug, let the cork be loose so as to admit the froth to pass out whilst in a state of fermentation, after which, bottle it, or draw it off and remove the grounds, and put it up in clean casks or jugs, it would not be safe to bottle it for the first year, but after you may without any danger of bursting the bottles.

N. B. You may smash a few good eggs and throw them into it when boiling, and a few cloves, to give it a flavour.

ANOTHER WAY TO MAKE METHEGLIN.

If the honey be in the comb dissolve it in hot water, well rubbing it between your hands, until all the wax floats on the top, then strain it, and prove its strength as before with an egg. If the egg floats on the side of it add more water, until it swims with its head uppermost, then boil it as above.

TAKE NOTICE, that if it be too strong it wont do so well, as when to its proper strength, ALSO, if it be not well boiled it will sour

S. M'S.

HOW TO MANAGE BEES-WAX.

Mix some water with the comb, or wax, after you strain the honey from it, a gallon of water will be sufficient for a large boiler full, then melt it well for an hour or so, press it through a thin canvas bag, between two wet boards into a tub with water in, let the bag be wet also, then melt it over again by itself and put it to cool like a cake of tallow into any shaped vessel, many a pound of that valuable article is lost for the want of knowing how to manage it properly.

J. M'S.

TO MAKE GOOSEBERRY WINE.

Put four pound of gooseberries full ripe to every quart of hot water, and to every gallon of water put four pounds of sugar, bruise the gooseberries well, and let them stand in the water two days, stirring it twice or thrice a day, and

then strain it through a fine hair bag, and put it in the sugar and stir it very well till it is melted ; when it is well mixed, cover it, and let it stand two days ; then strain it through a flannel bag into the vessel ; when it has done working stop it close, and let it stand six weeks or two months, and if fine, bottle it.

Nothing of brass must be used about any wine.

TO MAKE GINGER WINE.

Put seven pounds of Lisbon sugar into four gallons of spring water, boil them a quarter of an hour and keep skimming it all the time ; when the liquor is cold squeeze in the juice of two lemons and then boil the peels, with two ounces of ginger in three pints of water, for an hour. When it is cold put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass, beat very thin, and two pound of jar raisins ; then close it up, let it stand seven weeks, and then bottle it off.

TO MAKE BALM WINE.

Boil forty pounds of sugar in nine gallons of water for two hours, skim it well and put it into a tub to cool ; take two pounds and a half of the tops of balm, bruise them and put them into a barrel, with a little new yeast, and when the liquor is cold, pour it on the balm, mix it well together and let it stand four hours, stirring it frequently during that time ; then close it up, and let it stand 6 weeks, at the expiration of which rack it off, and put a lump of sugar in every bottle ; cork it well and it will be better the second year than the first.

TAINTED MEAT.

It has benn successfully proved by many experiments that meat entirely fly blown has been sufficiently purified, to make good broth, and had not a disagreeable taste by being previously put into a vessel containing a certain quantity of beer. The liquor will become tainted and have a putrid smell.

TO TAKE IRON MOULDS OUT OF LINEN, &c.

Rub the iron mould over with the sulphuret of potash ; then bathe them well in citric acid (lemon acid,) and afterwards wash them well in water, and they will be completely restord.

TO SWEETEN MEAT, FISH, &c. THAT IS TAINTED.

When meat, fish, &c. from intense heat or long keeping are likely to pass into a state of corruption, a simple and pure mode of keeping them sound and healthful, is by putting a few pieces of charcoal, each the size of an egg, into the pot or sauce-pan wherein the meat or fish is to be boiled. Among others an experiment of this kind was tried upon a turbot, which appeared too far gone to be eatable ; the cook, as advised, put four pieces of charcoal under the strainer in the kettle, after boiling the proper time, the turbot came to the table perfectly sweet and fresh.

How to take out Spots of Ink from Linen & Paper

Take a piece of mould candle (the tallow of which is commonly of the finest kind,) melt it and dip the spotted part of the linen in the melted tallow, then put it in the wash. It will come perfectly white from the hands of the laundress, and there never will be any hole in the spotted part. This experiment has been tried, and found superior to salt of lemons, or spirits of salts, which often destroys the linen.

FOR WASHING CHINTZ, so as to PRESERVE its BEAUTY

Take 2 ounces of rice, and boil it in 2 gallons of water till soft ; when done, pour the whole in a tub ; let it stand till about the warmth you in general use for colored linens ; then put your chintz in, and use the rice instead of soap ; wash it in this till the dirt appears to be out ; then boil the same quantity as above, but strain the rice from the water, and mix it in warm clear water. Wash it in this till quite clean ; afterwards rinse it in the water you have boiled your rice in, and this will answer the end of starch, and no dew will affect it, as it will be stiff as long as you wear it. If

a gown, it must be taken to pieces; and when dried, be careful to hang it as smooth as possible after it is dry, rub it with a sleek stone, but use no iron.

TO MAKE TOWN-WASHED LINEN, AS PURE AND AS WHITE AS COUNTRY WASHED.

In great towns, where linen cannot be exposed to the air and sun upon the grass. let it be steeped, for some time before it is washed, in a solution of oxymuriate of lime. Let it then be boiled in an alkaline ley. Linen or cotton thus treated will not become yellow by age, as is too often the case with linen in large towns.

USEFUL PROPERTIES OF CHARCOAL.

All sorts of glass vessels and other utensils may be purified from long retained smells of every kind, in the easiest and most perfect manner, by rinsing them out well with charcoal powder, after the grosser impurities have been scoured off with sand and potash. Rubbing the teeth, and washing out the mouth with fine charcoal powder, will render the teeth beautifully white, and the breath perfectly sweet, where an offensive breath has been owing to a scorbutic disposition of the gums. Putrid water is immediately deprived of its bad smell by charcoal.

TO MAKE YEAST.

The following method of making yeast for bread is both easy and expeditious. Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water, for one hour; when milk-warm, bottle it, and cork it close. It will be fit for use in 24 hours. 1 pint of this will make 18 pounds of bread.

COMPOSITION FOR PRESERVING EGGS.

Take and put into a tub or vessel one bushel, Winchester measure, of quick lime, 32 ounces of salts, 8 ounces cream of tartar, and mix the same together with as much water as will reduce the composition, or mixture, to that consistence that it will cause an egg, put into it, to swim.

with its top just above the liquid ; then put and keep the eggs therein, which will preserve them sound for the space of 2 years at least.

TO KNOW WHETHER A BED BE DAMP OR NOT.

(For which a Patent was obtained by Mr. W. Jayne, of Sheffield.)

After the bed is warmed, put a glass in between the sheets, and if the bed be damp, in a few minutes drops of wet will appear in the inside of the glass. This is of great consequence to be attended to in travelling, as many persons have laid the foundations of incurable disorders by sleeping in a damp bed.

A MODE OF DRYING DAMP WALLS.

It very often happens that appartments on the ground floor, particularly if the house be situated near a common sewer or other receptacle for filth, are so damp that they cannot be successfully papered; and, if papered, the paper moulders and decays. To remedy such an evil, the following plan is recommended in a French Journal. There was a large room which was always damp and after a variety of means had been employed to render the walls dry, it was resolved to pull them down. Under these circumstances, it was recommended to wash them with sulphuric acid, which was done, the deliquescent salts were decomposed, and the room was afterwards perfectly dry.

A VARNISH for WOOD THAT WILT RESIST THE ACTION OF BOILING WATER.

Take a pound and a half of linseed oil, and boil it in a copper vessel, not tinned, suspending in the oil a small linen bag, containig 5 ounces of litharge and three ounces, of minium, both pulverised, taking care that the bag does not touch the bottom of the vessel. Continue the ebullition till the oil acquires a deep brown colour ; then take out the bag, and substitute another bag containing a clove of garlic. Continue the ebullition, and renew the garlic seven or eight times, or else put the whole in at once. Then throw into the vessel a pound of yellow amber, after having melted it in the following manner. To a pound of well pulverised amber add 2 ounces of linseed oil, and place

the whole on a strong fire. When the fusion is complete pour it boiling hot into the prepared linseed oil, and let it continue to boil 2 or 3 minutes, stirring it well. Let it rest, decant the composition, and preserve it, when cold, in well stopped bottles. After having polished the wood on which this varnish is to be applied, the wood is to have the desired colours given to it; for example, for walnut tree, a slight coat of a mixture of soot with oil of turpentine. When this colour is perfectly dry, lay on a coat of varnish with a fine sponge in order to distribute it equally. Repeat these coats four times, always taking care to let one coat dry before the next is applied.

To mak a CLEAR VARNISH for PICTURES, or PAINTINGS,

Put an ounce of gum arabic into a viol, add to it, a half pint of spirits of turpentine, let it remain in the sun or hanging near the fire if it be cold weather untill the gum is dissolved, shaking it often, and it will be fit for use in a week.

N. B. Your pictures must be coated twice with thin size made of flour or starch, and well dried, before the varnish is laid on.

TO MAKE HARD SEALING WAX.

To make hard Sealing Wax, called Spanish Wax, with which, if letters be sealed, they cannot be opened without breaking the seal, Take beautiful clear rosin, the whitest you can procure, and melt it over a slow fire, charcoal fire is the best. When it is properly melted, take it from the fire, and for every pound of rosin add 2 ounces of Cinna-bar pounded, very fine stirring it about. Then let the whole cool, or pour it into cold water. Thus you will have beautiful red wax. If you are desirous of having black wax, add lamp black to it. With smalt or azure, you may make it blue; with white lead, white, and with orpiment, yellow. If instead of rosin you melt purified turpentine, in a glass vessel, and give it any colour you choose, you will have a harder kind of sealing wax, and not so brittle as the former.

Easy method of breaking glass in any way required

Dip a piece of worsted thread into spirit of turpentine, rap it round the glass in the direction that you require it to be broken, and then set fire to the thread; or apply a

red hot wire round the glass, and if it does not crack, throw cold water on it, whilst the wire remains hot. By this means glass that is broken may often be fashioned and rendered useful for a variety of purposes.

TO RENDER BODIES LUMINOUS IN THE DARK AS TO GIVE A LIGHT TO SHOW THE TIME BY A WATCH

If a four or six ounce phial, containing a few ounces of liquid phosphorus, be unstopped in darkness, the vacuous space in the bottle emits a sufficient light for showing the hour of the night, by holding a pocket watch near it. When the phial is again corked the light vanishes, but re-appears instantly on opening it. In cold weather, it is necessary to warm the bottle in the hand before the stopper is removed; without this precaution it will not emit light. Liquid phosphorus may likewise be used for forming luminous writings or drawings; it may be smeared on the face or hands, or any warm object, to render it luminous; and this is no wise hazardous. If rubbed on face, taking care to shut the eyes, the appearance is most hideously frightful; all the parts appear to be covered with a luminous lambent flame, of a bluish white colour, whilst the mouth and eyes are depicted as black spots.

A FIRE-PROOF & WATER-PROOF CEMENT.

To a half pint of milk put of vinegar, in order to curdle it; then separate the curd from the whey, and mix the whey with the white of four or five eggs, beating the whole well together. When it is well mixed, add a little quick lime, through a fine seive, until it has acquired the consistence of a thick paste. With this cement broken vessels, and cracks of all kinds, may be mended. It dries quickly, and resists the action of fire and water.

CEMENT TRANSPARENT.

Isinglass boiled in spirits of wine, will produce a fine transparent cement, which will unite broken glass, so as to render the fracture almost imperceptible.

THE RHEUMATISM.

A specific cure for the rheumatism has been communicated by a gentleman from the coast of guinea, which is to

rub the parts affected with a mixture of Cayenne pepper and strong spirits. The rubbing must be continued some time, and repeated till the cure is effected. Probably the American red pepper or the India black pepper might answer when the other is not attainable.

A famous American Receipt for the Rheumatism.

Take of garlic, 2 ounces of gum ammoniac, 1 drachm, bruise them together & make them into boluses with spring water, take one every night and morning, drink strong sassafrass tea while taking it, and it will be generally found to cure the rheumatism and contractions in the joints in less than a week.

TO RESTORE STRENGTH AFTER A RHEUMATISM.

Make a strong broth of Cow-heels, and wash the parts with it warm twice a day. It has restored one who was quite a cripple, having no strength left either in his leg, thigh or loins.

For a CONSUMPTION & SHORT BREATH,

Get one pint of Honey and clarify it well till it is clear, and all the wax boiled out of it, then take one ounce of aniseed finely powdered, 1 ounce of liquorish, powder, half an ounce of flower of brimstone, and boil it all in the honey until it be like an electuary, and take of it often.

CAUTION IN CASE OF EXTREME COLD.

Too often it is the case, in accidents occasioned by extreme cold, of the calamity being augmented by applications quite contrary to that which the nature of the case requires. This, when a person has been exposed to an excessive degree of cold, how often is it they fly to a large fire, or apply heated water to the parts, which occasion not only great pain, but by such a sudden transition from excessive cold to heat, is attended oftentimes by very injurious effects upon the system. Instead of which, when a part is what is termed frost-bitten, snow should be used; or if not obtainable, the coldest water, which should be rubbed on the part till a glow is felt; this will soon be felt

and perceived, the snow or water being rather warmer than the parts affected ; after some little time is occupied with such means, by degrees warmer applications may be administered, together with a small portion of brandy and water drank by the person and when circulation has freely returned, he may retire to rest in a warm bed, from whence he will rise often with none or but a trifling injury, which may in a little time be removed by a little care and warm drinks, as broths, gruels, &c.

SURE REMEDY FOR AN EAR ACH.

It often happens that wet feet, or laying in bed near the draft of a cold door, or window, will cause a pain in the Ear, which is one of the most afflicting ; to remedy such in the begining get a bunch of worm-wood, put it in a stone jar, or preserve pot, pour on it a gallon of boiling water, lay a flannel over it, and apply your ear as close as possible to it, so as that the steam will go into the ear, remain so as long as sufficient heat is in the water to warm the ear, then cover your head and put a bit of Cotton Wool as tight as possible into it and lay in bed with the affected ear under, if not cured by the first application, the second will most certainly ; wash the ear often with soap suds as hot as you can bear it and use the fine top of a hens, or pigeons quill, screwing it in as far as you can bear it, and if the ear should have a disagreeable smell, as is generally the case, dip a bit of cotton wool once in a while in brandy, and it will remove the smell. The above remedy I found to be the speediest and most efficacious after several years affliction in my youthful days. J. McS.

GENERAL OBSERVATIONS

NECESSARY FOR EVERY PUBLICAN.

Never bung down your spirits till they are clear ; and if not bright and fine, which may be owing to that part of the spirits around the cock, draw a quart or two from your cock, till you see it comes fine from thence ; and when you have drawn off the quantity you are in immediate want of, then gently return what you have drawn into your cask again. A glass is better to shew the strength of the beed or head than a phial, and in drawing it, keep

the glass at a distance from the cock, letting it run slow and it will carry the better head.

☞ All your liquor cocks ought to be boiled in sheeps suet twice a year, which will prevent them from fouling your spirits.

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